From Our Antipasto Bar
Specialties of the House

**Vegetable Antipasto**
three vegetable selections
8.95
seven vegetable selections
14.95

**Seafood & Vegetable Antipasto**
two seafood &
one vegetable antipasti
9.95
four vegetable antipasti
16.95

**Seafood Antipasto**
three seafood antipasti
10.95
six seafood antipasti
17.95

**Hot Seafood Antipasto Platter**
Daily selection of
3 hot seafood antipasti
10.95
mussels, clams & shrimp in an
aromatic tomato broth
with Tuscan bread
18.95

If you would like antipasti for the table, just ask the waiter - priced accordingly.

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**ANTIPASTI**

**SOUP OF THE DAY** .................................................. 6.50

**ARUGULA SALAD** chopped tomato, fennel, shaved parmesan ............... 6.95

**CAESAR SALAD** parmesan crouton .................................. 7.25

**BRUSCHETTA TOSCANA** (House Specialty)
grilled cestrine, Novariga goat cheese, tomatoes & basil .............. 7.95

**FRIED FRESH ARTICHOKE ALLA GIUDEA** (seasonal) .................. 10.50

**FEGATINI DI POLLO** Tuscan style chicken liver & crotini ............ 9.50

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**PASTA**

**TORDELLI DELLA NONNA ALBERTINA** (House Specialty)
stuffed tortelli with meat ragu ........................................ 18.75

**LINGUINE PESCATORE** baby clams, shrimp, sea scallops & mussels ........ 18.95

**PENNE AL PESTO** with pine nuts, basil and parmesan ................... 17.95

**PAPARDELLE AL SUGO DI LEPRE** .................................... 18.95

**SHRIMP FETTUCCINE CARBONARA**
pancetta ham, onions, parmesan cream sauce .......................... 19.95

**RIGATONI ALLE MELANZANE**
eggplant, raisins topped with an aged ricotta salata ................. 17.95

* pasta pomodoro & whole wheat pasta are always available

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**DINNER**

**SPECIALTY FISH**

FILET MIGNON OF YELLOWFISH TUNA (House Specialty) .................. 23.95
seared rare with artichoke fennel salad

MAYA SHRIMP FORTE DEI MARMITollosh beans & pancetta ........... 24.95

ROASTED CHILEAN SEABASS ........................................... 22.95
Bolito beans and root vegetables in an aromatic lobster broth

ROASTED STUFFED SALMON - chilled- served with arugula salad .......... 19.95

**MONTECATINI SPA FISH SPECIAL**
please see your table card

**GRILLED FISH** (please see our board for our fresh fish specials)

ATLANTIC SALMON ....................................................... 19.95

FILET MIGNON OF YELLOWFISH TUNA .................................. 22.95

DIVER SEA SCALLOPS ..................................................... 20.95

JUMBO MAYA SHRIMP .................................................... 24.95
our grilled fish are served with grilled vegetables & roasted potatoes - accompanied w/ selection of three sauces: - roasted sweet pepper sauce - raisin pine nut & fennel - herb garlic olive oil

**LOBSTER** (market priced)

2 & 3 LB MAINE LOBSTERS steamed or grilled

LOBSTER FRA DIAVOLO (2 or 3 LB) with shrimp and clams

**ENTREES**

VEAL MARSALA / portobellini & porcini mushrooms .................... 21.95

GRILLED VEAL CHOP seared mushrooms, rosemary ...................... 26.75

FILET MIGNON / portobellini mushrooms, new potatoes & Brunello sauce ........ 24.95

CLAY POT ROASTED BABY CHICKEN
vegetables, zucchini, peppers & roasted potatoes .................... 19.95

House Speciality } VEAL CHOP PARMIGIANA .......................... 28.95

\[ \text{VEAL CHOP MILANESE} \text{ arugula salad} \] ........................ 28.95

DRIY AGED RIBEYE STEAK FRITES shoestring fries & arugula salad .......... 24.95

**PIZZA**

MARGHERITA tomato, mozzarella & basil ................................ 15.75

CALABRIA pepperoni, mozzarella & tomato .............................. 16.95

VONGOLE clams, mozzarella & pepperoncino ............................ 17.95

PROSCIUTTO mozzarella, goat cheese, tomato & arugula salad .......... 17.95

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Please Join Us For Brunch On
SATURDAY & SUNDAY FROM 11 AM TO 3 PM

For our guests with food allergies, please feel free to make special requests.
A 17.5% service charge will be added to parties of 6 or more

Managing Director: THOMAS HASS
Executive Chef: PIERO PREMOLI

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